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RESERVE

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These menus and recipes coincide with those listed in the leaflet, "The family's food at low cost." No definite cost can be given for them since food prices vary from season to season in different sections of the United States.

LOW-COST MENUS AND RECIPES

Sunday

Breakfast

Orange or tomato juice
(for children)
Cracked wheat porridge
Top milk - Sugar
Bread - Butter
Coffee - Milk

Dinner

Rice and meat loaf
Baked potatoes
Carrots
Bread - Butter
Milk
Raisin bread pudding

Supper

Cream of pea soup
Omelet
Bread - Butter
Tea - Milk

Cracked Wheat Porridge

1/4 cup cracked wheat
4 cups boiling water
1 teaspoon salt

Stir the wheat into the boiling salted water. Place in double boiler and cook for about 30 minutes.

Rice and Meat Loaf

1/4 cup rice
1/4 cup bread crumbs
3/4 pound ground meat
1 small onion, finely chopped
1 teaspoon salt
Pepper

Boil the rice until tender, and drain. Mix all the ingredients thoroughly with the hands. Bake the loaf in a moderate oven for about 1 hour.

Raisin Bread Pudding

2 cups small pieces dry bread
2 cups hot milk
1 egg
2 tablespoons sugar
1/4 cup raisins

Soak the bread in the hot milk. Add the beaten egg, sugar, and raisins. Pour into a greased baking dish and bake in a moderate oven until lightly browned.

Pea or Bean Soup

1 cup dried peas or beans
1 small onion, sliced
1 pint water
3 cups milk
1 tablespoon fat
1 tablespoon flour
Salt and pepper

Soak the peas or beans overnight in the water. Add the onion, cook in

the same water until very soft, and mash through a sieve. Add the milk and enough water to make at least a quart. Mix the fat and flour, add a little of the hot soup, and stir until smooth. Add the remaining soup, and salt and pepper to season. Heat to the boiling point, cook in the double boiler about 10 minutes, and serve hot.

Omelet

Separate the yolks and whites of 4 eggs and beat them well. To the yolks add 4 tablespoons milk, then fold in the whites with 1/4 teaspoon salt until well blended. Melt 1/2 teaspoon fat in a heavy skillet and pour in the omelet, cover, and cook over a low heat until lightly browned. When set, fold it over with a knife, and roll it onto a hot platter.

Monday

Breakfast

Stewed prunes
Oatmeal
Top milk - Sugar
Toast - Butter
Coffee - Milk

Dinner

Creamed rice soup
Fish with macaroni
Vegetable slaw
(Five-minute cabbage for children)
Bread - Butter
Oatmeal cookies

Supper

Vegetable chowder
Corn bread - Butter
Tea - Milk

Creamed Rice Soup

1/4 cup rice	2 cups milk
2 cups water	Salt to taste
1 tablespoon fat	1 tablespoon chopped parsley
1 tablespoon flour	

Wash and cook the rice in boiling salted water until tender. Make a sauce of the fat, flour, and milk. Add the boiled rice and water, salt to taste, and the chopped parsley. Serve hot.

Fish with Macaroni

1/2 pound dried herring	1 tablespoon fat
1-1/2 cups macaroni broken into short pieces	1 tablespoon flour
	1 cup milk
	1 hard-cooked egg, chopped

Wash the fish and soak in water to cover for several hours. Simmer in fresh water until tender. Skin and remove the bones from the fish and flake with a fork. Cook the macaroni in slightly salted boiling water until tender and drain. Make a sauce of the fat, flour, and milk, mix with the fish and macaroni, and cook for a few minutes. Serve hot with the hard-cooked egg sprinkled over the top.

Vegetable Slaw

1-1/2 cups shredded cabbage 2 teaspoons oil
2 tablespoons grated raw carrot 1 teaspoon salt
1 tablespoon minced onion Dash of paprika
4 teaspoons vinegar

Mix the seasonings thoroughly, pour over the vegetables, and stir. Chill before serving.

Five-Minute Cabbage

1-1/2 cups shredded cabbage 2 teaspoons flour
1 cup milk Salt
2 teaspoons butter

Cook the cabbage for 2 minutes in the milk, over direct heat. Blend the butter and flour, pour in some of the hot milk, stir until smooth, and add to the remaining milk and cabbage. Season with salt and cook over water for 3 or 4 minutes.

Oatmeal Cookies

1-1/2 cups flour 1/4 cup melted fat
3/4 teaspoon salt 1/2 cup chopped raisins
1/2 teaspoon cinnamon 1-1/2 cups oatmeal
1/2 teaspoon soda 1 egg
3/4 cup sugar 7 tablespoons milk

Sift the flour, salt, cinnamon, and soda. Mix the sugar with the fat and the raisins with the oatmeal. Put all of these ingredients together and add the beaten egg and the milk. Stir until well mixed. Drop by teaspoonfuls on greased pans, about 2 inches apart. Bake in a moderately hot oven from 10 to 12 minutes or until lightly browned. This recipe makes about 3 dozen cookies.

Vegetable Chowder

1/2 pound cabbage 1 onion
1/2 pound carrots Soup celery
1-1/2 pounds potatoes 3 cups milk

Prepare vegetables and cut them into small pieces. Cook together in a small quantity of boiling salted water until tender. Add milk, salt, and pepper, and serve hot.

Corn Bread

2 cups corn meal 2 cups sour milk
2 teaspoons salt 2 eggs
1 teaspoon soda 2 tablespoons fat
2 teaspoons baking powder

Sift the dry ingredients. Add the milk, the well-beaten eggs, and the melted fat. Pour into a very hot, well-greased pan. Bake from 40 to 50 minutes in a moderately hot oven.

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Tuesday

Breakfast

Cracked wheat porridge
Top milk - Sugar
Toast - Butter
Coffee - Milk

Dinner

Corned beef hash
Soft-cooked eggs
(for children)
Beets
Bread - Butter
Milk
Apple shortcake

Supper

Bean soup (cereal for baby)
Cottage cheese and date salad
with French dressing
Bread - Butter
Tea - Milk
Fruit cup

Corned Beef Hash

1/2 pound cooked corned beef	1 onion
6 boiled potatoes, skinned	Dash of cayenne

Put ingredients through the meat grinder, and mix thoroughly. Pat the hash in a lightly greased skillet in an even layer and cook over a low heat until a golden brown crust is formed. When brown place a pan or lid over the skillet and turn the hash out so the browned side is on top. Slip the uncooked side in the skillet, and brown. Turn out onto a plate, and serve hot.

Apple Shortcake

1 cup sifted flour	1/2 cup milk
1/2 teaspoon salt	3/4 pound apples
2 teaspoons baking powder	2 tablespoons sugar
2 tablespoons fat	1/2 teaspoon cinnamon

Sift the flour, salt, and baking powder. Cut in the fat with a biscuit cutter, and stir in the milk. Spread the dough in a greased baking pan. Core, pare, and slice the apples, and arrange in parallel rows on the dough. Sprinkle with the mixed sugar and cinnamon. Bake in a moderately hot oven 20 to 30 minutes, or until apples are soft and cake is done.

Cottage Cheese and Date Salad

Mix sufficient milk with 1/4 pound cottage cheese to soften it, and add a little salt. Arrange the cheese on lettuce leaves and sprinkle with chopped dates. Serve with French dressing made by mixing 2 tablespoons salad oil with 1 tablespoon vinegar and salt and pepper to taste.

Fruit Cup

Cut up together 3 oranges, 2 apples, and 1 banana. Sprinkle 1 tablespoon sugar over the fruit and chill before serving.

Wednesday

Breakfast

Oatmeal
Top milk - Sugar
Toast - Butter
Coffee - Milk

Dinner

Broiled haddock
Baked onions in tomato sauce
Baked potatoes
Bread - Butter
Milk
Oatmeal cookies

Supper

Corn chowder
(Cereal for baby)
Egg salad
Bread - Butter
Tea - Milk

Broiled Haddock

1 pound haddock fillets
1 tablespoon fat
Salt and pepper

Wash the fish and wipe it dry. Lay the fish skin side down on a greased shallow pan. Sprinkle with salt and pepper and dot with the fat. Place under the flame in a broiler at moderate heat and cook for 20 to 30 minutes. Or if preferred, pan broil the fish with the fat. Serve on a hot platter and pour the drippings over the fish.

Baked Onions in Tomato Sauce

1 quart canned tomatoes
1 bay leaf
2 teaspoons salt
2 cloves
6 medium-sized onions
2 tablespoons flour
2 tablespoons fat
Pepper

Cook the tomatoes with the seasonings for 10 minutes. Blend the flour and melted fat. Add some of the tomatoes to this. Mix well and stir into the tomatoes. Skin and cut the onions in half and put them in a large baking dish. Strain the tomato sauce over them. Add more salt if needed. Cover and bake until the onions are tender, about 1 hour.

Corn Chowder

1 quart diced raw potatoes
1 pint boiling water
4 tablespoons diced salt pork
1 onion, chopped
2 cups canned corn (No. 2 can)
1 pint milk
Salt and pepper
2 tablespoons chopped parsley
or celery tops

Cook the potatoes in the boiling salted water for 15 minutes. Fry the salt pork until crisp. Remove the pork and cook the onion about 2 minutes in the fat. Add the onion and corn to the potatoes. Cook until the potatoes are tender, and add the milk. Bring the mixture to the boiling point, and add the crisped salt pork, salt and pepper to taste, and chopped parsley or celery tops. Serve over toast.

Egg Salad

Remove the shells from 4 hard-cooked eggs, cut the eggs in half, and place on crisp lettuce. Serve with French dressing. (See Cottage Cheese and Date Salad, p. 4.)

Thursday

Breakfast

Rice

Top milk - Sugar
Toast - Butter
Coffee - Milk

Dinner

Meat stew

Bread - Butter
Milk
Applesauce

Supper

Scrambled eggs

Baked potatoes - Stewed tomatoes
Bread - Butter
Tea - Milk
Gingerbread

Meat Stew

1-1/2 pounds meat
1 onion, chopped
1/2 pound carrots, diced

1/2 pound turnips, diced
1 pound potatoes, diced
Salt and pepper

Cut the meat into small pieces, roll it lightly in flour, and brown it with the onion in some of the meat fat. Add 1 quart of water, cover, and simmer until the meat is almost tender. Add the diced vegetables and continue the cooking until the meat and vegetables are tender. Season with salt and pepper to taste and serve hot.

Applesauce

10 apples
1 cup hot water

8 tablespoons sugar
Cinnamon
Salt

Wash the apples, remove the stem and blossom ends, and slice the apples. Add the water, cover, and cook quickly until the apples are soft. Press through a colander, add the sugar and a little cinnamon and salt. Serve hot or cold.

Scrambled Eggs

Beat 4 eggs slightly with a fork, add 4 tablespoons milk, and pour the mixture into the top of a double boiler which has been rinsed in cold water. Cook and stir until the egg is jelly-like. Season with salt and pepper to taste and serve at once.

Gingerbread

2 cups sifted flour
1/2 tablespoon ginger
1/2 tablespoon cinnamon
1/2 teaspoon soda
1/2 teaspoon salt

3/4 cup baking molasses
3 tablespoons melted fat
1 egg
1/2 cup milk
1/4 cup water

Sift the dry ingredients together twice. Add the molasses, fat, beaten egg, milk, and water. Stir until well mixed. Pour the batter into a shallow greased pan, and bake in a moderate oven about 25 minutes. Serve hot.

Friday

<u>Breakfast</u>	<u>Dinner</u>	<u>Dinner</u>
Stewed prunes	Macaroni and cheese	Vegetable plate (cereal for baby)
Whole wheat porridge	Beets	Baked stuffed potatoes
Top milk - Sugar	Lettuce and dressing	Creamed carrots - Boiled turnips
Bread - Butter	Toast - Butter	Bread - Butter
Coffee - Milk	Milk	Tea - Milk
	Left-over gingerbread	Cocoa pudding

Macaroni and Cheese

1-1/2 cups (6 ounces) macaroni	2 tablespoons flour
broken in short pieces	2 cups milk
1/8 pound cheese	1 teaspoon salt
2 tablespoons fat	1 cup bread crumbs

Wash the macaroni, cook it in boiling salted water until tender, and drain. Make a sauce of the fat, flour, milk, and salt. Add the cheese, shaved thin, and stir until melted. Mix the macaroni with the sauce, pour into a greased baking dish, cover with the crumbs, and bake in a moderate oven until brown on top.

Baked Stuffed Potatoes

Bake 5 potatoes in a moderately hot oven until tender. Cut the potatoes in half, scoop out the inside and mash. Add 1 tablespoon fat, 2 tablespoons hot milk, and 1 teaspoon salt, beat until light, and pile lightly into the potato shells. Heat in the oven until lightly browned and hot all through.

Creamed Carrots

3/4 pound carrots	1 cup milk
2 tablespoons fat	1/2 teaspoon salt
2 tablespoons flour	

Wash and scrape the carrots and cut them into strips. Cook until tender in a small quantity of boiling salted water. Make a sauce of the fat, flour, milk, and salt, pour over the carrots, and serve at once.

Cocoa Pudding

2 cups milk, scalded	4 tablespoons sugar
2 tablespoons cocoa	1/8 teaspoon salt
2-1/2 tablespoons cornstarch	Few drops vanilla

Heat the milk in a double boiler. Mix the cocoa, cornstarch, sugar, and salt together. Add the scalded milk slowly, stirring all the time. Cook in a double boiler until the mixture thickens. Cover and cook for 30 minutes. Beat well. Add the vanilla and pour into a dish, which has been rinsed in cold water and chill the pudding before serving.

Saturday

Breakfast

Oatmeal
Top milk - Sugar
Toast - Butter
Coffee - Milk

Dinner

Savory beans
Baked brown bread
Five-minute cabbage*
Milk - Butter
Applesauce

Supper

Creamed chipped beef
Boiled potatoes
Carrots
Bread - Butter
Tea - Milk

Savory Beans

1-1/4 cups navy beans	1 small onion
3 tablespoons molasses	1/2 teaspoon mustard
1 tablespoon sugar	1 teaspoon salt

Wash the beans and soak them overnight in water to cover. In the morning drain, and cover with fresh water. Add the molasses, sugar, onion, mustard, and salt. Simmer until the beans are tender but not broken, adding a little hot water if necessary to keep the beans moist.

Brown Bread

3/4 cup graham flour	1/2 teaspoon salt
1/2 cup white flour	1 teaspoon soda
1/4 cup corn meal	1/2 cup molasses
	1 cup sour milk

Mix the dry ingredients, and stir in the molasses and milk. Pour into a greased bread pan and bake in a moderate oven for 45 minutes.

Creamed Chipped Beef

1/4 pound dried chipped beef	2 tablespoons flour
2 tablespoons fat	2 cups milk

Cook the beef until crisp in the fat and sprinkle with the flour and cook until lightly browned. Add the cold milk, stir rapidly until thickened, and cook a few minutes longer. Serve over boiled potatoes.

*Double the quantities given in recipe on p. 3.